



**At The Melting Pot, we offer a group-dining experience like no other, where you can create memorable moments with family and friends for every occasion or celebration!**

**Plan a four-course dining experience or a fun, interactive fondue party with cheese and chocolate fondue. It's completely up to you! We offer a variety of group-dining options and each event is customized to you.**

**Whether you're celebrating a birthday, wedding or planning a corporate dining event, we look forward to helping you plan it at The Melting Pot.**



**1618 CARL D. SILVER PARKWAY, FREDERICKSBURG, VA 22401  
(540) 785-9690 MELTINGPOT.COM**

---

---

# CHEESE FONDUE

---

---

*Please choose two cheese fondue selections. We highly recommend having the cheese fondue pre-set with all large parties. Seasonal cheese fondue selections may be available upon request.*

## **Classic Alpine**

Gruyère, Raclette, Fontina, White Wine, Garlic, Nutmeg

## **Fiesta**

Aged Cheddar, Emmenthaler, Lager Beer, Housemade Salsa, Jalapeño

## **Loaded Baked Potato Cheddar**

Aged Cheddar, Emmenthaler, Vegetable Broth, Green Goddess, Garlic & Wine Seasoning, Potatoes, Bacon, Scallions

## **Spinach Artichoke**

Butterkäse, Fontina, Parmesan, Spinach, Artichoke Hearts, Garlic

## **Wisconsin Cheddar**

Aged Cheddar, Emmenthaler, Sam Adams Boston Lager®, Garlic, Spices

## **Wisconsin Trio**

Butterkäse, Fontina, Gorgonzola, White Wine, Sherry, Shallots, Scallions

## **Charcuterie Board**

Our selection of premium cured meats, artisan crackers and accompaniments. \$12.95 per plate



---

---

# SALADS

---

---

*Please choose one salad selection for your guests to enjoy.  
Seasonal salad selections may be available upon request.*

## **Caesar**

Romaine, Parmesan, Croutons, Caesar Dressing, Parmesan-Dusted Pine Nuts

## **California**

Mixed Greens, Candied Pecans, Gorgonzola, Tomatoes, Housemade Raspberry Walnut Vinaigrette

## **Melting Pot House**

Romaine, Iceberg, Cheddar, Tomatoes, Croutons, Scallions, Egg, Choice of Housemade Dressing



## ENTRÉE SELECTIONS

*Entrées are presented on one platter to serve every two guests and are accompanied by fresh assorted vegetables and our unique sauces for dipping.*

***Price is per person and includes all four courses, cooking style and soft drink, iced tea or coffee.***

### **TMP Special \$42 per person**

All-Natural Breast of Chicken • Teriyaki-Marinated Sirloin • Shrimp  
Featured Ravioli

### **The Mary Washington \$44 per person**

Herb-crusted Chicken • Filet Mignon • Teriyaki-Marinated Sirloin  
Shrimp • Featured Ravioli

### **Central Park Platter \$47 per person**

Filet Mignon • Herb-crusted Chicken • Teriyaki-Marinated Sirloin  
Memphis-Style BBQ Pork Medallion • Shrimp • Featured Ravioli

### **Fondue Feast \$55 per person**

Cold Water Lobster Tail • Filet Mignon • Herb-crusted Chicken  
Teriyaki-Marinated Sirloin • Shrimp • Featured Ravioli

### **Little Dipper \$26 per child 12 and under**

All-Natural Breast of Chicken • Teriyaki-Marinated Sirloin • Shrimp

## COOKING STYLES

*Our entrées can be prepared with any of the cooking styles listed below.*

*Please choose up to two.*

### **Bourguignonne**

Canola Oil, Panko, Sesame Tempura Batter

### **Cast Iron Grill**

Tabletop Grilling

### **Coq au Vin**

Burgundy Wine, Mushrooms, Scallions, Garlic

### **Mojo**

Caribbean-Inspired, Garlic, Cilantro, Citrus

### **Seasoned Court Bouillon**

Seasoned Vegetable Broth

---

# CHOCOLATE FONDUE

---

*For a perfect ending to the experience, indulge in delicious chocolate fondue served with a variety of decadent dippers. Seasonal chocolate fondue selections may be available upon request.*

## **Bananas Foster**

The buttery flavor of white chocolate is melted with bananas & dulce de leche, and flambéed.

## **Flaming Turtle**

The creamy flavor of milk chocolate is melted with caramel, flambéed, and topped with candied pecans.

## **Pure Chocolate**

Pick from the flavors of milk, dark or white chocolate.

## **S'mores**

The smooth, creamy flavor of milk chocolate is swirled with marshmallow crème, flambéed, and topped with graham cracker.

## **The Original**

The smooth flavor of milk chocolate is melted with crunchy peanut butter.

## **Yin & Yang**

The decadent and buttery flavors of dark and white chocolate fondue are artfully swirled together.



---

## ADDITIONAL INFORMATION

---

### **Deposits**

No deposit is required for your reservation. However, to guarantee your table reservation and time we must have a credit card number and a signed contract.

### **Reservations**

Large parties enjoying a four course meal are booked for a leisurely three hours. As a courtesy to other guests booked after your reservation, please ask your guests to arrive on time and allow for travel and traffic conditions.

### **Confirmation**

A final confirmation number of guests must be given to a manager two days prior to your event. This is the final count for which you will be billed.

### **Cancellations**

We understand the occasional inevitability of last-minute changes. Therefore, our cancellation fee of \$20 per person will only be applied if more than one third of the party fails to show up without a 48 hour notification.

### **Entertainment**

For cocktail parties, receptions or any event, we will be happy to help arrange entertainment; however, the size of our facility may limit your options.